EQUIPMENT AVANTCO

User Manual

Meat Slicer Instruction Manual

Models: SL309, SL310, SL512, SL312

05/2015

Please read and keep these instructions. Indoor use only.

User Manual

Unpacking:

Unpack the product and check for any damage incurred during transit. This should be reported to the responsible carrier, railway or postal authority, and a request for a damage report should be made.

These instructions must be followed for us to guarantee our full support of your claim for protecting against loss from concealed damage. The form for filing such a claim will be provided by the carrier.

General Installation And Operation

Instructions:

The Avantco meat slicers are a range of medium duty electrically driven appliances. The units have been designed to meet the highest safety and hygiene standards. The robust aluminum construction and powerful drive motor ensure long and reliable operation and use. **These units will not slice frozen or raw meats. Doing so will void the warranty. The SL512 is the only model suitable for slicing cheese, at no more than 30 min per day.**

1. Place the unit in the desired location with the on/off switch facing the operator. DO NOT plug the unit in at this point. The supporting table should be stable and at the correct working height. The work surface should be in a dry location and preferably away from heavy traffic areas.

2. Clean the unit with a DAMP cloth using a neutral P.H. dish detergent. Wipe and dry the machine. (See Cleaning instructions on page 3 of this manual.)

Cut through the greasiest dishes, glassware, cutlery, pots, and pans with Sunbright 32 oz. pot and pan dishwashing liquid. This heavy-duty pot and pan dishwashing liquid was specially designed for the institutional environment with its super concentrated, high active, high sudsing formula.

3. Set the thickness of slice required using the control knob adjacent to the on/off switch.

4. The meat support platform should be in the start position that is close to the operator. Lift up the food pusher; place the meat to be sliced on the support platform against the raw edge. Return the food pusher to its original position now on top of the meat to be sliced.

5. Switch on the motor and using the handle on the food pusher, push the carriage back and forth to begin cutting the food.

6. After you are finished cutting, turn off machine and collect the product slices in the exit area.

7. Please Note: The blade-sharpening device is NOT factory fitted on MODELS SL310, SL312 AND SL512. To fit, follow the procedure below.

   a) Fit the sharpening device in the socket provided, ensuring the grinding stones are positioned at the rear of the machine.

   b) Tighten the safety locking screw.

To replace the belt, please remove the knife and motor, then remove belt through the hole under the knife. Then, install the new belt and reassemble.

Safety

1. The units are designed to operate an alternating current (A.C) only. DO NOT CONNECT TO DIRECT CURRENT (D.C).

2. Please ensure that the power supply cord does not come into contact with hot surfaces.

3. If the supply cord is damaged, it must be replaced with a new cord assembly. (Available from the suppliers agent.)

4. The appliance must only be used for its intended purpose.

5. It is strongly suggested that the operators of this machine wear close fitting clothes. It is essential when blade maintenance or cleaning is undertaken that suitable hand protection gloves are used.

6. ALWAYS unplug the slicer before undertaking cleaning or maintenance of the unit.

7. These machines are not suitable for cutting frozen products, boned meat or cheese.

8. These machines must be operated by trained personnel and should never be used by unskilled operators or children.

9. The blade must be replaced when it has reduced in size by 5mm.

NOBLE CHEMICAL INC.
LUBRIQUIK
Silicone Lubricant

LubriQuik food grade silicone spray lubricant is ideal for use on virtually any equipment or machinery that makes contact with food, such as slicers, conveyor systems, bottling and canning machinery, bakery equipment, and dairy equipment.

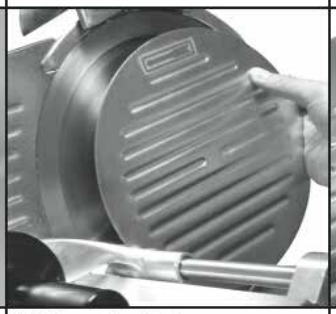
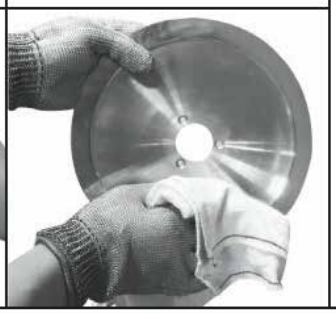
Cleaning

1. It is essential to follow all the safety instructions at all times.
2. Make sure that the unit is unplugged before cleaning.
3. The unit should never be immersed in water.
4. Do not use abrasive cleaning agents or solvents to clean this machine. Clean with a damp cloth.
   REMEMBER! The blade is extremely sharp and for safety, ensure that the slice thickness knob is in the '0' position.
5. After cleaning, wipe the appliance with a dry cloth and allow the unit to dry completely before reuse.
6. If the operation of the food carriage is not smooth, lay the machine on its side, clean the slide bar and lubricate with a food safe lubricant, like Lubriquik .

Cleaning and Sanitizing:

1. Turn the slicer off and unplug.
2. Turn the thickness control knob all the way to the right.
3. Remove the product table locking knob, and then remove the product table.
4. Remove Slicer Deflector that is over the knife.
5. Clean all removed parts, slicer knife and base with hot water and detergent.
6. Rinse with hot water and sanitize.
7. Reassemble slicer

Blade and Blade guard cleaning

[1] Loosen the Blade cover locking knob to release the blade guard	[2] Release the blade cover	[3] Loosen the screws of the blade
		
[4] Take out the blade	[5] Clean the Blade	Soak a clean cloth in a mild detergent and warm water. Carefully wash and rinse the top and bottom (underside) of the blade by wiping from the center of the blade outward.
		

NOTE: The blade cleaning process must be carried out with metal gloves, ALWAYS beware the danger of the blade.
Do not clean the blade in a dishwasher.

Get your slicer cleaned, sanitized, lubricated, and back in service in a flash with our meat slicer safety cleaning kit. The slicer cleaning kit packs all of the cleaning supplies and accessories you need into a convenient plastic carrying caddy.

8 Piece Set Includes:

- **Formula D** Spray Degreaser
- **QuikSan** Spray Sanitizer
- **LubriQuick** Silicon Lubricant
- **Easy Slicer** Cleaning Wand
- **60 Scrub Pads**
- **1 Cut Resistant Glove**
- **1 Brush**
- **1 Plastic Carrying Case**

Blade Sharpening

1. This operation should be undertaken if the cutting blade becomes dull. It should be noted that the blade is made from hardened material and under normal use should only need sharpening once a year.

2. Unplug the unit.

3. Ensure that the slice thickness knob is in the '0' position.

4. CAREFULLY clean the part of the blade to be sharpened.

5. Unlock the sharpening device using the safety locking screw. Lift up the sharpening assembly and rotate it 180° so that both grinding wheels are in the correct position. Lower the sharpening device and lock in position.

6. Plug in the machine and switch on.

7. Using the button at the rear of the sharpening unit, push the stone against the rotating blade for approximately 30 seconds.

8. After sharpening, it is important to remove the grinding wheel from the blade by letting go of the push button on the front of the sharpening device. Run the slicer for 2-3 seconds after letting go of this button.

9. Return the sharpening device to its original position by unlocking the safety screw and rotating by 180°.

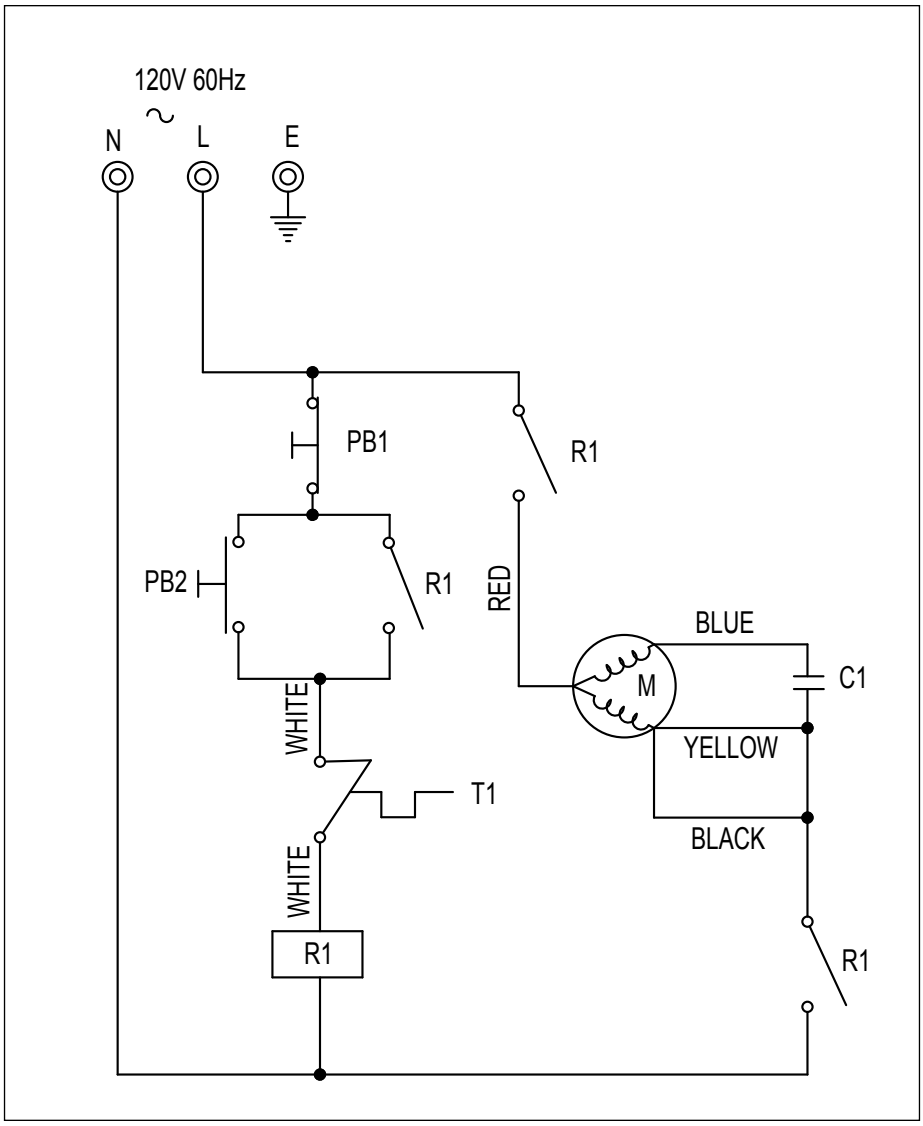
Electrical Connection Information

Electrical Connection Information

Model	Description	Volts /HZ	HP	Watts	Plug Type
SL309	Avantco Slicer 9"	120 / 60	1/4 HP	200 W	NEMA 5-15P
SL310	Avantco Slicer 10"	120 / 60	1/4 HP	320 W	NEMA 5-15P
SL312	Avantco Slicer 12"	120 / 60	1/3 HP	420 W	NEMA 5-15P
SL512	Avantco Slicer 12" Medium Duty	120 / 60	1/2 HP	450 W	NEMA 5-15P

Technical Specification

Model	Blade Dia.	Blade Rotation Speed	Cut Thickness	Cut Capacity	Net Weight	Operating Noise Level
SL309	9"	532 rpm	0 - 0.4"	6.3 x 7.5"	29lbs	60-67 dB(A)
SL310	10"	465 rpm	0 - 0.4"	6.7 x 7.5"	32lbs	
SL512	12"	300 rpm	0 - 0.6"	9.3"x 6"	64lbs	
SL312	12"	428 rpm	0 - 0.6"	9.4x 6"	54lbs	



Wiring Diagram

LEGEND	Description	Part Number
PB1	Push Button Stop	1-PB-SLR
PB2	Push Button Start	1-PB-SLR
T1	Oven Temp. Safety Motor	Internally Fitted In Motor
R1	Relay 120V	1-Rel-SLR
C1	Capacitor 20MF	1-CAP-SLR
M	Motor SL309 - 120V	1-MOT-SL309
M	Motor SL310 - 120V	1-MOT-SL310
M	Motor SL512/SL312 - 120V	1-MOT-SL512

Limited Warranty

All equipment, which is sold under Avantco trademark and used for commercial purpose is warranted against defects in materials and workmanship. The warranty runs for one year from the date of original installation and is for the benefit of the original purchaser only. All other Warranties, Expressed or Implied, Statutory or Otherwise, including Without Limitation any implied Warranty of Merchantability or Fitness for Purposes are excluded. The Seller shall in no event be liable for direct, indirect or consequential damages in connection with Avantco commercial products.

This warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set – up, supervision when required or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. In these cases, repairs will be made at a reasonable cost. Work performed by unauthorized personnel or unauthorized service agencies voids this Warranty. **Using the slicer to slice raw or frozen meat will void the warranty.**

Residential use voids the warranty.

This warranty does not apply to, and Avantco is not responsible for, any warranty claims made on products sold or used outside of the United States.